

Cygnus Albireo Brut Reserva (Organic) NV (Sparkling Wine)

CYGNUS
ALBIREO



U M E S U (formerly known as 1+1=3) is a winery located in Font-Rubí, in the Alt Penedès region, Spain. Since the beginning, in 2000, we focused on sustainable practices and elaborating wines with a distinctive character, far from conventionalism.

Our project is underpinned by the passion of people behind it, people that sum visions and efforts to reach their goals. Thus, in 2014 we elaborated one of the first no sulfite-added cavas –internationally renowned for its quality-, and since 2018 all our wines and cavas have the Organic Certification.

Today, the third generation of the cellar keeps caring for the environment and elaborating wines under the Penedès and Cava Denomination of Origin to keep surprising all palates.

Appellation	Cava D.O.
Grapes	35% Xarel•lo (30-yr-old vines) & 35% Parellada (41-yr-old vines)- 30% Macabeo (49-yr old vines),
Altitude / Soil	260-450 meters / range of soil from deep/stony to clay-loam and limestone
Farming Methods	Organic and Vegan certified
Harvest	Harvest in small boxes by hand starting beginning of September
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged for a minimum of 18 months on lees (disgorging date on back label); 8.5 gr/liter Residual sugar
UPC / SCC / Pack Size	839318000613 / 20839318000617 / 12

Reviews:

“My experience with this wine was love at first sight (and whiff and taste). This has only 8.5 grams per liter of residual sugar, so it is a truly Brut wine rather than one that is off-dry, yet it offers very open and expressive fruit flavors that are beautifully off-set by notable mineral undertones...*These “Cygnus” bottlings from U M E S U are among the most exciting “finds” for me as a reviewer during 2023.*”

91 points Wine Review Online. Michael Franz; Jan 2, 2024

“The new release of the Cygnus “Albireo” Cava Reserva Brut is made from a blend of forty- five percent Macabeu (forty-nine year-old vines), thirty-five percent Xarel-lo and twenty percent Parellada, with all of the grapes grown organically. The wine was aged fifteen months in its fine lees prior to disgorgement in July of 2022. The wine offers up a refined bouquet of lemon, tart pear, wild fennel, salty white soil tones and a topnote of lemongrass. On the palate the wine is crisp, precise and full-bodied, with a good core, excellent mineral undertow, frothy mousse and lovely length and grip on the impeccably balanced finish. I do not know what the dosage is for this bottling, but it seems quite low and perfectly suited to the wine. A lovely bottle. 2023-2040.”

90+ points View from the Cellar; John Gilman - Issue #103 January-February 2023

“This is a reserve bottling from the winery that produces the popular and humorously named 1+1=3 Cava that is widely available in the D.C. area. While the basic cava is exuberant, this is more restrained and complex, with aromas of white flowers and flavors of green apples and pears. Certified organic and vegan. ABV: 11.5 percent.”

***** Extraordinary The Washington Post;** Dave McIntyre; December 07, 2023

